



KELLY 

[CRISBA X INRA95T118.2]

DESCRIPTION

Kelly is a white flesh variety suitable for french fries. Kelly has an excellent fry quality, even after 9 months of storage. This variety is adaptable to a wide range of geographical growing areas, very high in production with large tubers. Kelly is vigorous and has excellent rooting.

CONSUMER INFORMATION

QUALITY ATTRIBUTES

Skin Colour	Cream	Tuber Shape	Long Oval
Skin Texture	Smooth	Uniformity of Shape	Good
Flesh Colour	White	Eye Depth	Shallow
Dry Matter	23%	Specific Gravity	1.088

COOKING ATTRIBUTES

Ultimate French fry variety both home and commercial.

SUGGESTED COOKING STYLES



FRY/CHIPS

GROWER INFORMATION

PEST AND DISEASE RESISTANCE

Powdery Scab	Susceptible	Tuber Blight	Resistant
Common Scab	Susceptible	Potato Leaf Roll Virus	
Gangrene		Potato Virus Y	Resistant
Black Leg	Moderate Resistance	PCN RO1	Resistant
Foliage Blight	Resistant	PCN Pallida (2,3)	Susceptible
Silver Scurf	Resistant	Black Dot	Resistant
Dry Rot		Rhizoctonia	

AGRONOMIC ATTRIBUTES

Dormancy	Long	Maturity	Late
Damage Resistance	Moderate Resistance	Yield	High
Bruising Resistance	Susceptible		

The variety Kelly is protected under the Plant Breeder's Rights Act, 1994. Unlawful propagation is an offence under the Act.

Information here is a guide only. Results can vary greatly depending on climate, soil and local circumstances. This information sheet should not be used as a replacement for expert advice or judgement. All liability is excluded to the full extent permitted by law.

For more information, visit:
elders.com.au/for-farmers/crops/potatoes